German Patent 42 24 356 C1

Chocolate- or confectionery-based foods

Chocolate- or confectionery-based foods, characterized in that to foodstuffs listed below in each case hot or warm chocolate or confectionery is added until it is sufficient

- a) as binder
- b) as flavour and
- c) as preservative:
- 1. Meat
- 2. Sausage
- 3. Egg product
- 4. Vegetables, cabbage
- 5. Legumes
- 6. Salad
- 7. Fish
- 8. Blossoms and leaves of trees and shrubs
- 9. Grasses
- 10. Spices
- 11. Tubers, garlic.

Description

The mixture can be shaped to form slabs, as a packed meal, for example on journeys, walks or for taking to work.

The foodstuffs can be fried, boiled, grilled, grated, pureed, chopped, dried, roasted, oven-dried, or prepared in powder form, as granules, in liquid or solid form.

The foodstuffs can be used individually or mixed and they can be soaked with alcohol, for example with "Bärwurz", Enzian schnapps, Ginseng, liqueur etc.

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Example

- 1.a) Cured meat (air-dried) or
- b) cooked lean beef, chopped, spiced, with added raisins, is mixed with hot chocolate until it is enclosed and thus preserved. It is then cast or pressed to form slabs and immediately cooled.
- 2. Boiled, fried or grilled and chopped chicken meat 25 with added raisins which are soaked in "Barwurz" schnapps or herb liqueur is mixed with chocolate and then cast or pressed to form slabs.
- 3. Smoked lean pork, chopped, is mixed with chocolate and then cast or pressed to form slabs.
 - 4. Liver meat loaf, baked, finely diced or pureed, soaked in a little "Bärwurz" schnapps, is mixed with chocolate and then cast or pressed to form slabs.

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5. Chopped spinach, boiled, dried, mixed with boiled pureed beef which has been soaked in "Bärwurz" schnapps and then mixed with chocolate and cast or pressed to form slabs.

- 3 -6. Yellow beets, finely grated, mixed with chocolate and then cast or pressed to form slabs. 7. Fish, boiled or grilled, pureed and mixed with boiled finely diced potatoes, mixed with chocolate and then cast and pressed to form slabs. 8. Lentils boiled, mixed to form a pulp, flavoured with 10 "Bärwurz" schnapps and mixed with chocolate and then cast or pressed to form slabs. 9. Extremely finely sliced French fries soaked in "Bärwurz" schnapps with added raisins and mixed with chocolate and then cast or pressed to form slabs. 10. Onions or garlic finely sliced and dried or granulated with added raisins and mixed with chocolate and then cast or pressed to form slabs. 20 11. Noodles boiled and roasted, mixed with small pieces of apple, mixed with chocolate and then cast or pressed to form slabs. 12. Beans cooked, mixed to form a pulp and flavoured 25 with Enzian schnapps and mixed with chocolate. Then cast or pressed to form slabs. 13. Mashed potato, with added "Bärwurz" schnapps-soaked 30 raisins, mixed with chocolate and then cast or pressed to form slabs. 14. Chestnuts grated, with added Enzian schnapps and mixed with chocolate. Then cast or pressed to form 35 slabs. 15. Ginkgo Biloba pulverized, added to the hot or warm chocolate and then cast or pressed to form slabs.

- 4 -16. Arnika pulverized, mixed with chocolate and then cast or pressed to form slabs. Claims 5 Chocolate- or confectionery-based foods, characterized in that to foodstuffs listed below in each case hot or warm chocolate or confectionery is added until it is sufficient 10 a) as binder b) as flavour and c) as preservative: 1, Meat 2. Sausage 15 3. Egg product 4. Vegetables, cabbage 5. Legumes 6. Salad 7. Fish 8. Blossoms and leaves of trees and shrubs 20 9. Grasses 10. Spices 11. Tubers, garlic.